

paste

DUCK & FOIE GRAS RAVIOLI marsala reduction	30	SQUID INK TAGLIATELLE lobster, spicy basil breadcrumbs	50
CAVATELLI house made sausage ragout, olive, ricotta salata	32	TAGLIOLINI AGLI SCAMPI (GFO) prawns, heirloom tomatoes, capers, lemon, garlic butter sauce	45
AGNOLOTTI short rib, brown butter, horseradish & toasted breadcrumbs	30	SPAGHETTI (GFO/VO) tomato & basil	28
GNOCCHI porcini mushroom, preserved black truffle, herb butter, parmigiano	48	RISOTTO saffron, braised veal ossobuco, gremolata	46

PACCHERI ALLA SCARPETTA 85
(for two)
paccheri pasta, sicilian cherry tomato sauce,
parmigiano, torn basil
finished tableside
served with sourdough pagnotta

pesce

BRANZINO (GFO) rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil	50	SALMON* (GFO) 8 oz seared salmon, roasted cauliflower and king trumpet mushrooms, lemon-chive vellute	48
DAY BOAT SCALLOPS (GFO) artichoke 3 ways, preserved truffle	49	CHILEAN SEABASS "ACQUAPAZZA" (GFO) cherry tomato, basil, fresh chili, potatoes, fish broth	52

carne

ROASTED CHICKEN (GFO) roasted root vegetables, butternut squash puree, chicken jus	49	VEAL CHOP MILANESE arugula salad, cherry tomatoes, parmigiano reggiano	76
COLORADO LAMB CHOP* marinated and grilled, potatoes gratin, mint salmoriglio sauce	75	PORK CHOP (GFO) brussels sprouts, sauce finanziaria	48
BRAISED PRIME SHORT RIB (GFO) butter poached king crab, mashed potatoes	65	FILET OF BEEF* (GFO) barolo sauce, sauteed baby spinach	57

verdure

ROASTED BABY CARROTS orange glaze	14	CRISPY FINGERLING POTATOES parmigiano & herbs	14
GRILLED ASPARAGUS pancetta vinaigrette	15	SAUTEED WILD MUSHROOMS shaved parmigiano	15

(GFO): this menu item may be prepared Gluten Free upon request. (VO): this menu item may be prepared Vegan upon request.

*the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.

scarpetta

insalata

- CAPRESE** 28 (GFO)
bufala mozzarella, heirloom tomatoes,
oregano, basil oil
- INSALATA MISTA** 19 (GFO/VO)
seasonal green mix, carrots, cherry tomatoes,
red wine shallot vinaigrette
- BEET INSALATA** 21 (GFO/VO)
lemon greek yogurt salsa, hazelnuts,
goat cheese, mint dressing, crispy lotus root
- INSALATA CESARE*** 21 (GFO)
parmesan croutons

crudo

- ROYAL OSETRA CAVIAR*** MP (GFO)
traditional condiments, semolina blini
- 1/2 dz. OYSTERS*** 26 (GFO)
tangerine mignonette, apples, serrano pepper
- YELLOWTAIL CRUDO*** 24 (GFO)
ginger oil, pickled red onion
- AHI TUNA CARPACCIO*** 24 (GFO)
preserved black truffle, chives, capers,
sweet and sour sauce, pickled honshiegi
- GRASS FED BEEF TARTARE*** 28 (GFO)
capers, cornichon, shallots, mustard,
cured duck egg yolk, toasted bread

antipasti

- WINTER PUMPKIN SOUP** 19
roasted pumpkin, king crab salad, crème fraîche
- AUSTRALIAN SHRIMP** 24 (GFO)
seared shrimp, braised rosemary lentil,
extra virgin olive oil, micro seasonal salad
- PROSCIUTTO SAN DANIELE** 30 (GFO)
20 month aged, green olive, crostini, pecorino,
house made giardiniera
- CALAMARI FRITTI*** 24
calabrian tomato sauce, crispy herbs,
lemon & basil aioli
- OCTOPUS ALLA PLANCIA** 28 (GFO)
caramelized sweet onion, n'duja
- POLENTA CREMOSA** 20
truffled mushroom fricassée
- RAVIOLO*** 17
truffle, sheep's milk ricotta,
truffle butter, egg yolk

scarpetta

signature tasting menu

*150 per person | 75 additional with wine pairing
we request the entire table participate*

OYSTERS*

tangerine mignonette,
apples, serrano pepper

DAY BOAT SCALLOPS

artichoke 3 ways, preserved truffle

SPAGHETTI

tomato & basil

&

AGNOLOTTI

short rib, brown butter,
horseradish & toasted breadcrumbs

SALMON*

8 oz. seared salmon, roasted cauliflower and
king trumpet mushrooms, lemon-chive vellute

BRAISED PRIME SHORT RIB

butter poached king crab, mashed potatoes

NUTELLA BOMBOLONI

nutella & pastry cream filled doughnuts,
nutella ganache, banana gelato

Tasting Menu Only Available Until 9:00 Pm

STEFANO CHIARUGI chef de cuisine